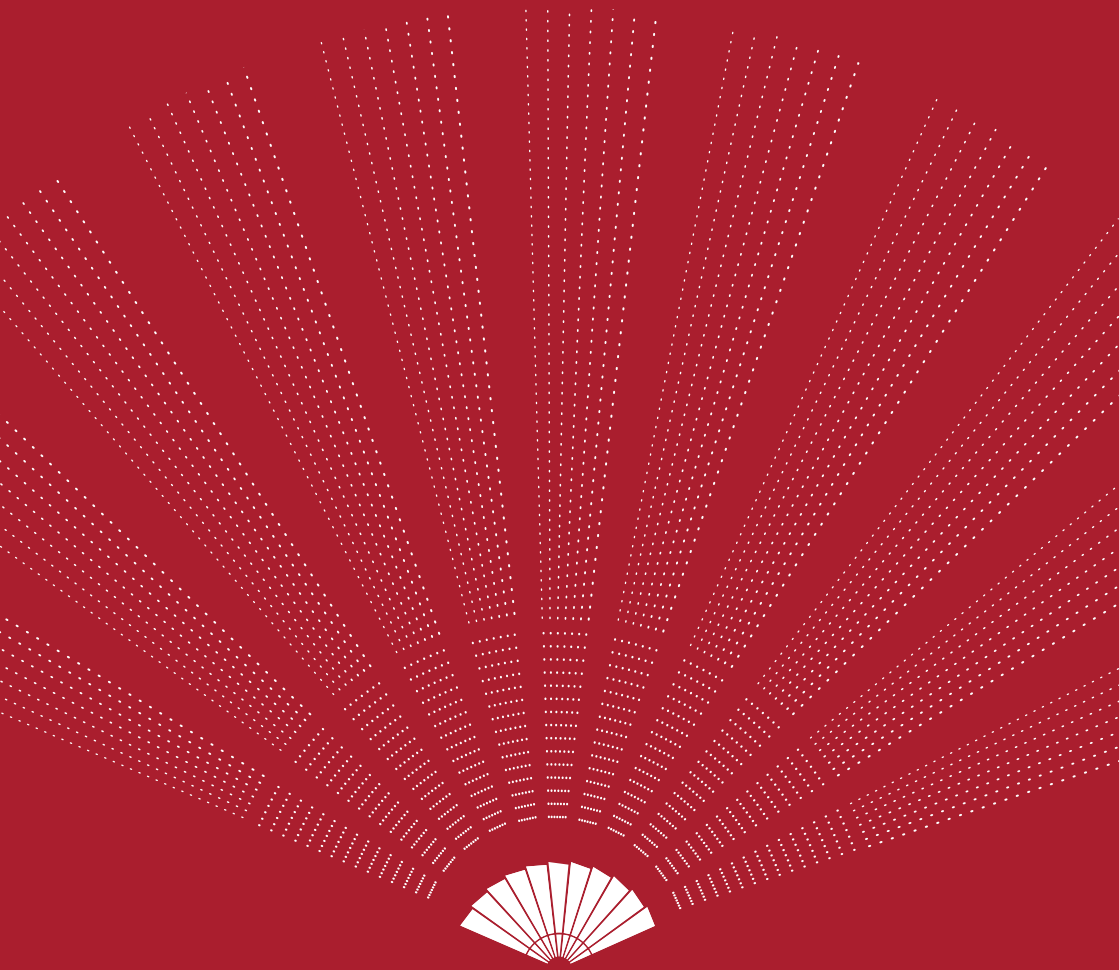


Baccarat

*Enchanted Festive
Tea Soirée*



MANDARIN ORIENTAL
SINGAPORE



Baccarat

Handcrafted by our talented team of chefs, revel in a luxurious afternoon tea experience with a delightful selection of Christmas-themed savouries and sweets, presented on exquisite Baccarat crystalware in honour of its 260 years of excellence, boldness and magical memories.

SAVOURIES

Nougat de Sainte-Maure

Grand Marnier | black truffle | elderflower honey

Foie Gras

Christmas berries | marsala wine jello | touch of gold

Dungeness Crab Gâteau

Xérès-infused watermelon | piquillo pepper | finger lime caviar

Prosciutto di San Daniele

Champagne cantaloupe | rucola | organic cress

Nordic King Salmon Gravlax

Beetroot pigments | dill crème | imperial sturgeon roe

SWEETS

Red Wine Granite

Poached pear | rosemary

Baccarat Gem

Wild strawberry compote | earl grey tea mousse | eglantine coulis

Sparkling Fan

Caramelia chocolate | sablé

Moss

Lemon gel | green tea travel cake | dacquoise

Nutty Christmas Pie

Caramelised nut & fig | almond frangipane | almond sablé

Bûche de Noël

70% dark chocolate | cocoa nib soft ganache

Golden Bell

Mandarin confiture | coffee infusion | whisky crémeux

SCONES

Candied fruit aged in dark rum scone

Served with clotted cream & black lemon mandarin marmalade

SGD 88** PER PERSON

Inclusive of coffee or tea

SGD 108** PER PERSON

*Inclusive of coffee or tea and
a glass of 'R' de Ruinart Champagne*

Prices are subject to 10% service charge and prevailing government taxes.